
TEST INFORMATION GUIDE

This test information guide provides a summary of concepts that are tested on the multiple-choice examination for the **Dietitian** job. This information can be reviewed in combination with the class specification and examination announcement to assist you in preparing for the examination.

I. FOOD SERVICE PROGRAMS & OPERATIONS (14 Questions)

This test section focuses on the sanitation and prevention of foodborne illness. Test section topics include:

- Refrigeration and cooking temperatures for various meat products;
- Spoilage indicators;
- Types of food-borne illnesses;
- Food service equipment and materials.

II. DIETETICS, MEAL & MENU PLANNING (26 Questions)

The purpose of this exam section is to test applicant knowledge of foods and their health properties as well as the concepts of food balancing and meal planning. Test section topics include:

- Vitamins and their usefulness;
- Health conditions that result from a poor menu planning;
- Identifying and creating balanced menus;
- Dietary restrictions associated with health conditions;
- Caloric intake recommendations by sex and weight.

III. INSTRUCTIONAL METHODS (10 Questions)

Whether training a new employee or teaching an experienced employee a new skill, certain training methods are more effective than others. This section of the exam tests the ability to select the most effective training method and an understanding of why certain methods are superior to other methods. Test section topics include:

- Training new employees;
- In-service training techniques;
- Training preparation;
- Use of visual aids in training;
- Demonstration methods.